



Head Office: The Old Grammar School, 3-7 Market Square, Amersham, Bucks. HP7 0DF
 Tel: (44) 1494 434600 Email: foodnettechnical@foodnet.ltd.uk

Technical Specification		
Product: Broccoli Floret 10-20mm IQF	Last Update: 31/01/2023	Product Code: BRO001

PACK SIZE 1 x 10kg;

ORIGIN: Spain, China, Poland, Turkey

GENERAL The product shall be prepared from fresh sound raw material that is free from all toxic residues and taints and shall comply with all current UK/EU Food Legislation. The product is intended to be used as ingredient that is further processed and heat-treated before final consumption (minimum of +75°C for 30 seconds).

INGREDIENTS Broccoli 100% Declare as: Broccoli
(Brassica oleracea var. italica)

PROCESSING Broccoli is harvested, delivered to the factory to be floretted. Each load is sampled and assessed for foreign material and physical defects. The load is then cleaned, blanched, frozen, size graded and filled into bulk palletainers. The frozen broccoli is sampled and assessed against specification. The palletainers are then labelled and transferred to the cold store, where they are stored at -18°C until required for packing.

PACKING During packing, the broccoli florets are inspected before weighing and filling into blue poly lined cartons. The cartons are Best Before and Production date coded, check weighed, metal detected, palletised and stretch-wrapped before being returned to store at -18°C to await despatch.

DEFECT TOLERANCES

DEFECT TOLERANCES

Per 1000g

Clump	5%w/w
Foreign Matter	Nil
EVM	1
Fragments and Dust <5mm	15% w/w
Colour Defect	2%
Oversize	20%w/w

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DEFINITIONS OF DEFECTS

Clumps

These are where three or more pieces of broccoli are frozen together which cannot be readily separated without causing damage to the product.

Foreign Material

This includes any material not derived from the broccoli plant or defined as EVM, such as insects, pieces of insects, wood, glass, stones, metal, sand, grit, plastic or any other material which will render the product unacceptable.

EVM

This includes any vegetable material that is derived from the broccoli plant or other harmless vegetable matter such as leaves or leaf pieces.

Fragments and Dust

These are small pieces of broccoli less than 5mm in any dimension.

Colour Defects

This includes florets which have a distinct area of brown or purple to the floret surface which is greater than 20mm in diameter.

Oversize

This is where the length of the floret is greater than 40mm

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ORGANOLEPSIS (Carried out on a thawed sample.)

COLOUR

Fairly bright green but may be slightly non-uniform.

FLAVOUR

Characteristic broccoli flavour, with only slight bitterness.

TEXTURE

Tender and firm, with a yielding bite. Stalks may be slightly fibrous.

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MICROBIOLOGICAL

Organism	Target	Maximum
<i>TVC @ 30°C</i>	5×10^4	1×10^6
<i>Total Coliforms</i>	1×10^3	3×10^3
<i>E. coli</i>	1×10^1	1×10^2
<i>Listeria mono</i>	Absent in 25g	1×10^2
<i>Salmonella</i>	Absent in 25g	Absent in 25g

ANALYTICAL Product shall be blanched to give a trace positive peroxidase reaction (guaiacol test) between 60 and 90 seconds.

WEIGHT CONTROL The product shall be packed to minimum weight.

METAL DETECTION All cartons shall be passed through a metal detector. The system shall be tested at least every 2 hours using ferrous, non-ferrous and stainless-steel test pieces.

BEST BEFORE DATE The product shall be twenty-four months following the month of packing. Minimum BB date on delivery: 6 months.

TRACEABILITY INFO Production date or Lot number printed on the label as well as customer order number and/or delivery date.

STORAGE CONDITIONS Keep frozen at - 18°C at all times.

CARTON LINERS Blue food grade polythene liner of a minimum thickness of 30µm.

CARTONS Corrugated fibreboard of glued construction, no metal staples to be used. Shall be sealed using blue adhesive tape.

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NUTRITIONAL INFORMATION

This data conforms to the requirements of EC Council Directive 90/496/EEC

100g of uncooked broccoli typically contains: -

Parameter	Value / 100g	Methodology
Energy - kcal	34	McCance & Widdowson 7 th Edition
Energy - kJ	149	McCance & Widdowson 7 th Edition
Moisture	88.2g	McCance & Widdowson 7 th Edition
Carbohydrate	3.2g	McCance & Widdowson 7 th Edition
- as sugars	1.9g	McCance & Widdowson 7 th Edition
- as starch	0.6g	McCance & Widdowson 7 th Edition
Fat	0.6g	McCance & Widdowson 7 th Edition
- as saturates	0.2g	McCance & Widdowson 7 th Edition
- as mono unsaturates	0.1g	McCance & Widdowson 7 th Edition
- as poly unsaturates	0.3g	McCance & Widdowson 7 th Edition
Protein	4.3g	McCance & Widdowson 7 th Edition
Fibre	2.5g	McCance & Widdowson 7 th Edition
Sodium	9mg	McCance & Widdowson 7 th Edition
Vitamin B ₆	0.13mg	McCance & Widdowson 7 th Edition
Vitamin B ₁₂	0µg	McCance & Widdowson 7 th Edition
Vitamin C	79mg	McCance & Widdowson 7 th Edition
Vitamin D	0µg	McCance & Widdowson 7 th Edition
Vitamin E	1.7mg	McCance & Widdowson 7 th Edition
Thiamin	0.15mg	McCance & Widdowson 7 th Edition
Riboflavin	0.12mg	McCance & Widdowson 7 th Edition
Niacin	0.8mg	McCance & Widdowson 7 th Edition
Folic Acid	95µg	McCance & Widdowson 7 th Edition
Biotin	4.1µg	McCance & Widdowson 7 th Edition
Pantothenic Acid	0.61mg	McCance & Widdowson 7 th Edition
Calcium	48mg	McCance & Widdowson 7 th Edition
Phosphorus	81mg	McCance & Widdowson 7 th Edition
Iron	1.1mg	McCance & Widdowson 7 th Edition
Magnesium	22mg	McCance & Widdowson 7 th Edition
Zinc	0.7mg	McCance & Widdowson 7 th Edition
Iodine	2µg	McCance & Widdowson 7 th Edition
Potassium	397mg	McCance & Widdowson 7 th Edition

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GMO DECLARATION

I confirm that this product is not genetically modified or produced from genetically modified organisms. No genetically modified organisms have been used as processing aids or additives. This product does not require specific GM labelling as per Regulation (EC) 1829/2003.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2023

IRRADIATION POLICY

I confirm that the product supplied by Foodnet Limited under this specification has not undergone any irradiation treatment or process. I further confirm that no ingredient or processing aid used in conjunction with this product has undergone irradiation treatment.

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2023

COSHH Data

Treat as you would any frozen material i.e. if engaged in prolonged handling of the fruit wear gloves.

Care should be used when lifting full cases of frozen fruits.

There are no other perceived COSHH implications regarding the use of frozen fruits.

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FOOD INTOLERANCE

Food Intolerance Data					
Does the material supplied contain any of the following? (NO) Absent, (YES) Present					
Allergen	NO / YES		Reason for presence if YES		
Milk & Milk Derivatives	NO				
Egg & Egg Derivatives	NO				
Animal Products (*)	NO				
Fish/Shellfish/Crustations/Molluscs	NO				
Cereals (**)	NO				
Gluten	NO				
Yeast/Yeast Extract	NO				
Soya/Soya Derivatives	NO				
Fruit & Fruit Derivatives	NO				
Beef & Beef Products	NO				
Pork & Pork Products	NO				
Lamb & Lamb Products	NO				
Poultry & Poultry Products	NO				
Legumes	NO				
Peanuts	NO				
Sulphite >10ppm	NO				
MSG	NO				
BHA / BHT	NO				
Benzoates	NO				
Glutamates	NO				
Azo & Coal Tar Dyes	NO				
Added Colour	NO				
Added Flavour	NO				
Preservatives	NO				
Antioxidants	NO				
Added Salt	NO				
Nuts/Nut Oils	NO				
Caffeine	NO				
Sesame Products	NO				
Garlic	NO				
Poppy Seeds	NO				
Mustard	NO				
Celery/Celery	NO				
Lupins	NO				
*Including any product derived from slaughtered animals, e.g. gelatine, rennet					
**Including wheat, corn, barley, rye, oats, etc.					
Please be aware the manufacturing sites we supply this item from may handle allergens in production. Procedures are in place to prevent cross-contamination.					
Is this product Suitable for:					
Vegans	Yes (Not certified)	Vegetarians	Yes	Organic	No
Halal	Yes (Not certified)	Kosher	Yes (Not certified)		

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FOOD ADDITIVES

E. Number	Name	In Which Ingredient	Function in Ingredient	Function in Final Product	% In Final Product
None					

THE CONTENTS OF THIS SPECIFICATION ARE CONFIDENTIAL TO FOODNET LTD AND THE CUSTOMER, AND MAY NOT BE DISCLOSED TO ANY OTHER PARTY.

Signed on behalf of Foodnet Ltd:

Name: Gianluca Oberto

Job Title: Technical Manager

Signature: 

Date: 31st January 2023

Signed on behalf of the Customer:

Name:

Job Title:

Signature:

Date:

PROCESS INFORMATION

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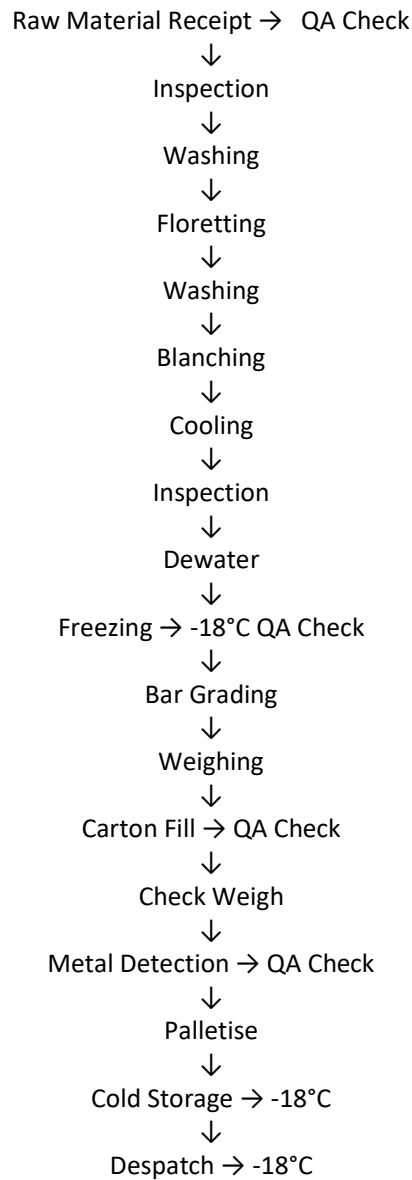


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PROCESS FLOW CHART*

*Note: this is a generic flow chart which does not refer to any specific production site.

BROCCOLI FLORET



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Issues & Amendments

Issue N°	Amend. N°	Date	Amendments	Compiled by
1	1	01/02/2016	New entry	G. Oberto
2	1	01/05/2017	Defect tolerances – minimum ref samples; Reviewed BB and Traceability info. Added Storage Conditions. Reviewed Food Intolerance table, Flow Chart and Amendment table.	G. Oberto
3	1	31/01/2020	3 Year update – general revision	G. Oberto
4	1	31/01/2023	3 Year update – general revision	F. Soares

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